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the **Brandt** Free Standing catalogue.

Authorised Retailer

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Brandt
makes it easy.....

Built in Catalogue

Brandt

Built in Catalogue

Ovens
Microwave Ovens
Steam Oven
Hobs
Hoods
Dishwashers

Brandt
makes it easy.....

THE BRANDT
BUILT-IN COLLECTION

As the No. 1 brand in France, Brandt has once again, developed a full range of built-in appliances with its technological know-how and new innovations to offer you the best. The all new Brandt built-in collection epitomises practicality, safety, comfort and functional elegance.

Looking forward to a heart-warming home cooked meal with little or no efforts? Brandt makes it easy!

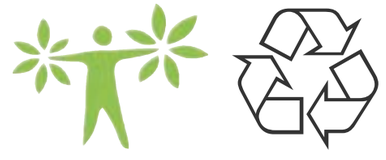
Protecting The Environment:

As a market leader in Europe, Brandt is fully committed to the protection of the environment, particularly in the conservation of raw materials, water and electricity.

Besides being ISO9001 and ISO9014 certified, our factories in France have also achieved RoHS compliance. The restriction of Hazardous Substances Directive (RoHS) 2002/95/EC was adopted in February 2003 by the European Union; and the directive restricts the use of six hazardous materials in the various type of electronic and electrical equipment.

RoHS will have significant global impact in the protection of the environment. On top of the above, most of our appliances' components are 95% recyclable while the packaging materials are 100% recyclable.

By acquiring a Brandt appliance, you contribute to the protection of the environment and the wise use of the world's resources.



May 2008

Brandt reserves the right to change specifications without notice in the interest of technological progress. While every effort has been made to ensure that all specifications, dimensions and descriptions are correct at the time of going to press, this brochure should not be regarded as an infallible guide nor as an offer of sale for particular product. Due to variables in the photographic and printing processes, colours of actual products may vary slightly from the illustrations.
Data correct as at May 2008.

DISCOVER HOW
BRANDT MAKES IT EASY!

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06|35 COOKING COLLECTION

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Innovation

Design of Simplicity

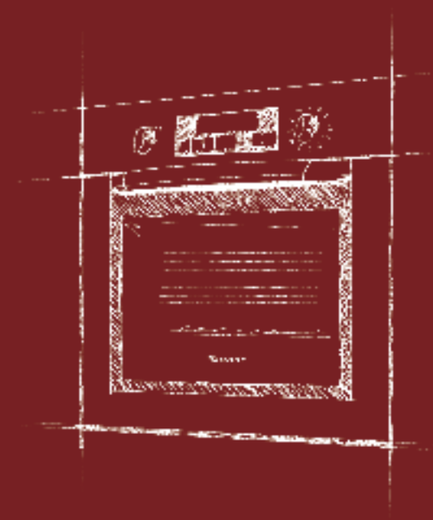
The **Autocook** oven, an **international** cooking exclusive created by **Brandt**

Combining a modern and harmonious design, Brandt makes cooking easy with the first oven that automatically manages the 4 parameters of successful cooking:

- Oven setting
- Ideal temperature
- Height of grid in the oven
- Cooking time

Indeed, with Autocook, Brandt puts its technology to work to serve all of your culinary desires: perfect control of the dish being prepared. Looking forward to effortless cooking?

Just turn & push...



Ovens

Efficiency

MULTI-FUNCTION PLUS COOKING OR TRADITIONAL COOKING

Brandt ovens allow you to prepare up to three dishes at the same time without mixing the cooking aromas with its "Multi-function Plus" function. Its seven cooking programmes allow you to whip up the most savoury dishes. Or choose Natural Convection with its four traditional cooking programmes for common dishes!

AUTOMATIC TEMPERATURE RECOMMENDATION

The programmer on your oven recommends the ideal cooking temperature for each cooking function for perfect cooking result! (FP667 & FC642)

Effortless Cooking

AUTOCOOK

With 6 Automatic cooking selections, the oven offers you precise cooking results by selecting the ideal cooking function, temperature and duration. This exclusive feature means effortless cooking! (FP667 only)

ASSISTED COOKING

Electronic programming and control mean an extra hand for your culinary performances. With the precise temperature control and perfect air circulation, you can achieve great cooking results! (FP667 & FC642)

Comfort

16/9™ CLARITY VISION

Brandt's full glass oven door provides broad visibility, without the formation of steam on the surface; and ease of cleaning.

INTERIOR SIDE LIGHTING

The interior light is subtly diffused to avoid shadow-obscured areas. Thus you can monitor your preparations down to the smallest detail.

PYROLYSIS CLEANING

When you want to clean your oven, activate the pyrolysis feature and leave it to work. By progressively increasing the oven temperature to 500°C, all grease and dirt are carbonised for effortless cleaning! (FP667 only)

Energy Efficiency

Aclass

All Brandt ovens are equipped with exceptional insulation to limit the loss of heat and therefore, reduces energy waste. They certainly deserve the A Class Energy label!

Security

COOL DOOR

The temperature of the oven door is always cool! (65°C during pyrolytic cycle and 40°C during cooking cycle) (FP667 only)

Multifunction Plus Autocook Oven
Pyrolytic

Intelligence
6 Automatic cooking programmes that automatically selects the ideal cooking temperature, duration and mode! (FP667)

Comfort
Automatic pyrolytic cycle to remove 100% dirt for fuss free maintainence. Extra smooth, non-stick enamel ActivEmail® oven interior ensures ease of cleaning. (FP667)

Quality Cooking
Multifunction Plus for multiple level cooking without mixing food aromas! (FP667)

Economy
Class A Energy efficiency for minimal energy consumption.

Efficiency
Electronic programming and control means precise cooking temperature for ideal results!

Security
The temperature of the oven door is always cool during cooking and even during pyrolysis. (FP667)

FP667XS1

MULTIFUNCTION PLUS · PYROLYTIC · CLASS A · COOL DOOR

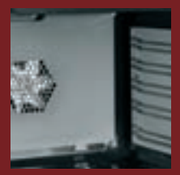
- Electronic Programmation with 6 Autocook programmes (cooking mode, ideal temperature and cooking duration predefined):
  - Fish
  - Roast beef
  - Pizza
  - Chicken
  - Tarts
  - Vegetable
- 9 cooking modes
- Turnspit

- Volume: 54 litres
- Full glass door (4 layers)
- 2 Safety grid racks
- 2 Maxi drip trays
- Built-in dimensions (in mm): W560 x D550 x H585

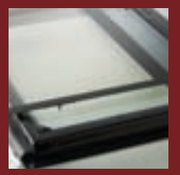
Multifunction Oven
Catalytic

Quality Cooking
6 cooking modes for all culinary expressions!

Security
Safety grid racks with integrated stopper on wire grid can be drawn out up to ¾ of the way. Checking on your cooking is made safe and easy!

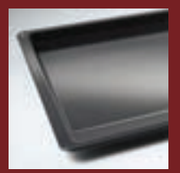


Efficiency
Automatic self cleaning catalytic panels to keep the oven clean during cooking!



Practicality
Removable full glass door for easy cleaning.

Economy
Class A Energy label synonymous with minimal energy consumption.



Functionality
Maxi drip tray with an increased surface area for effortless cooking!

FC642XF1

MULTIFUNCTION · CATALYTIC · CLASS A

- Electronic Programmation with assisted cooking (recommendation of temperature based on cooking mode selected)
- 6 cooking modes
- Turnspit
- Ventilated door

- Volume: 53 litres
- Full glass door
- 2 Safety grid racks
- 1 Maxi drip tray
- Built-in dimensions (in mm): W560 x D550 x H585

Also available in Black: FC642BF1

Natural Convection Oven
Enamel

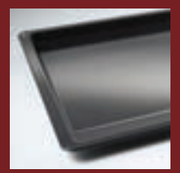
Practicality
Interior lighting for cooking visibility.

Security
Safety grid racks with integrated stopper on wire grid can be drawn out up to ¾ of the way. Checking on your cooking is made safe and easy!

Quality Cooking
6 cooking modes for all culinary expressions!

Safety
Ventilated door for peace of mind!

Economy
Class A Energy label synonymous with minimal energy consumption.



Functionality
Maxi drip tray with an increased surface area for effortless cooking!

FE611XS1

NATURAL CONVECTION · ENAMEL · CLASS A

- 6 cooking modes
- ActivEmail® interior for easy cleaning
- Ventilated door

- Volume: 52 litres
- 2 Safety grid racks
- 1 Maxi drip tray
- Built-in dimensions (in mm): W560 x D550 x H585

Combi Oven: 40L
Enamel

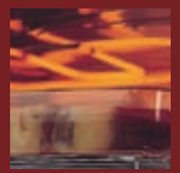
Conception
Designed to fit in a standard oven niche with only 45 cm height without the need for built-in kit.

Rapidity
Speed Defrost® allows you to defrost up to 6 times faster for food weighing up to 500 grams!

Performance
Exclusive Quattro System® ensures uniform cooking results.

Quality Cooking
Fanforced cooking with microwave combines traditional cooking with speed.

Simplicity
Autoprogramme for culinary precision.



Efficiency
1800 W Grill for traditional oven cooking.

Please refer to pg. 17 for cooking programmes and more info.

ME655XE1

COMBI · ENAMEL · CLASS A

- Volume: 40 litres
- 1000 W
- Enamel cavity for easy cleaning
- Microwave / Grill / Fanforced
- Auto programme
- Speed Defrost®
- Quattro System®

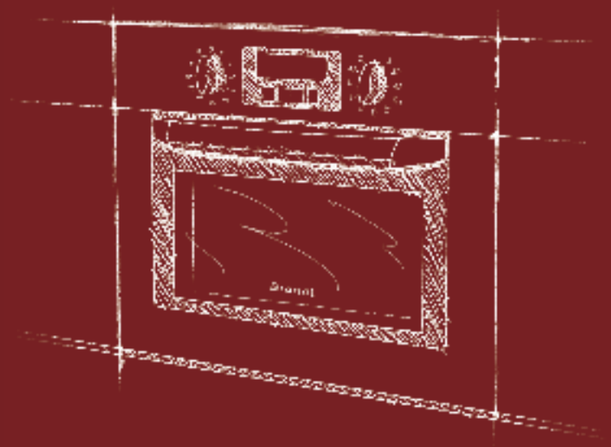
- Integrated Turntable
- 1 Wire grid
- Wire side racks
- Interior lights 25 W
- Built-in dimensions (in mm): W560 x D550 x H450

Innovation

Design and Functionality

In total family line with the Brandt ovens design, the new combi-microwave and steam ovens offer elegance and modernity, combine design ergonomy without compromising performance and functionality.

Same as on a Brandt conventional oven, the combi-microwave also features a full glass door, a strong alloy handle, programmation knobs and back-lit digital display for ease of use. With up to 11 different cooking functions, the new Brandt combi-microwave oven makes cooking easy.



Combi/Microwave Ovens/ Steam Oven

Comfort

FULLY BUILT-IN OPTIONS:
No built-in kits are necessary to fit these ovens into a cabinet niche.

SPACE OPTIMISATION (ME655 ONLY)
40L cavity to accommodate dishes up to 36 cm diameter.

Performance

FAN COOKING (ME655 ONLY)
Same functionality as a standard Multifunction Plus oven but with increased cooking speed as it combines the fan cooking with microwave and save up to 50% on normal cooking time.

SPEED DEFROST® (ME655 & ME630 ONLY)
For food weighing up to 500 g, you can defrost 6 times faster! Your oven calculates the exact defrost time based on the food type and weight of the food.

Efficiency

QUATTRO SYSTEM® (ME655 & ME630 ONLY)
A Brandt exclusive which ensures perfect waves distribution in the cavity for even cooking and defrosting!

Simplicity

AUTOPROGRAMME (ME655 ONLY)
Your oven calculates the cooking time according to the type and weight of food. 12 types of food can be cooked with perfect results!

MEMORY (ME655 ONLY)
You can record up to 3 recipes in the oven's memories for effortless preparations!

Combi/Microwave Ovens

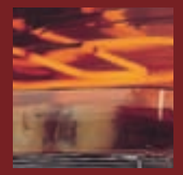
Conception
Built-in easily possible without any built-in/ trim kits.

Performance
Quattro System®: For uniform cooking and defrosting results!

Simplicity
Autoprogramme with 12 types of dishes for easy cooking!

Rapidity
Speed Defrost® for up to 6 times faster for food 500 grams and above.

Quality Cooking
Fanforced cooking with microwave combines traditional cooking with speed.



Efficiency
1800 W Grill for traditional oven cooking.

ME655XE1

BUILT-IN COMBI

- **Volume: 40 litres**
- **1000 W**
- **Enamel cavity for easy cleaning**
- **Microwave / Grill / Fanforced**
- **Autoprogramme**
- **Speed Defrost®**
- **Quattro System®**
- Integrated turntable
- 1 Wire grid
- Wire side racks
- Interior lighting 25 W
- Built-in dimensions (in mm): W560 x D550 x H450

ME630XE1

BUILT-IN SOLO MICROWAVE

- **26 litres**
- **900 W**
- **Electronic programmer**
- **Quattro System®**
- **Defrosting and cooking functions**
- **Built-in kit provided**

- 4 cooking speeds
- 7 buttons: Food / Microwave / Autoprogramme / Speed Defrost® / Stop turntable / Cancel / On
- 60 minutes timer
- 30 cm flushed removable integrated turntable
- 25 W interior lighting
- Built-in dimensions (in mm): W560 x D550 x H380

ME655XE1: 12 AUTOPROGRAMMES AND 11 COOKING FUNCTIONS FOR EFFORTLESS COOKING

AUTOMATIC PROGRAMME SELECTOR

- Pork, Veal, Turkey
- Beef
- Fish
- Poultry
- Vegetables
- Frozen Vegetables
- Fresh Prepared Meal
- Pizza
- Frozen Pizza
- Fresh Quiche
- Fresh Tart
- Frozen Prepared Meal

FUNCTION SELECTOR

- 1000 W Microwave
- Microwave
- Speed Defrost
- Speed Defrost Pastry / Bread
- Low Grill
- High Grill
- Fan Heat
- Microwave + Low Grill
- Microwave + High Grill
- Fan Heat + Microwave
- Automatic Programmes

Steam Oven

Healthy Cooking
Rediscover the real taste of food with light, gentle cooking that does not alter the aromas, appearance or texture of food. No oil or fat is required in steam cooking, healthier cooking is made easy.

Quality Cooking
Steam cooking preserves the vitamins and minerals in the food. Ideal for fish and vegetables which minerals and vitamins are easily destroyed by other forms of cooking.

Efficiency
The cooking steam comes from a thin stream of cold water that is poured over a hot plate inside the cavity. This produces steam, formed at the standard saturation pressure of 100˚C, which saturates the oven cavity in a few minutes.

Practicality
Steam cooking is ideal for reheating all your prepared dishes or defrosting frozen fish and vegetables without cooking them.

Simplicity
Two steps are all it takes: fill the tank with water and set the timer to establish the cooking time. A low water level indicator tells you when you need to refill water in the tank.

Security
When the door is opened or when there is no more water in the tank, your oven stops producing steam.

FV600XS1

BUILT-IN STEAM COOKING

- 23 litres
- 1770 W
- Stainless steel cavity

- Sensitive touch control
- Defrost function
- Cut off timer: 60 mins
- On/Off light with water level indicator
- 1 litre water tank
- 1 Grid
- 1 Alveolar plastic dish
- 1 Dish support
- Built-in dimensions (in mm): W560 x D550 x H380

Brandt Steam Oven - a new way of cooking
A thin steam of cold water flows into a heating element inside the oven cavity. This creates steam which fills the interior of the oven within minutes. The steam is produced at an atmospheric pressure at 100°C. Food cooked in this steam-filled cavity will retain most of their vitamins and minerals, flavours, textures and colours!

Multi Purposes:

Cooking

Defrosting

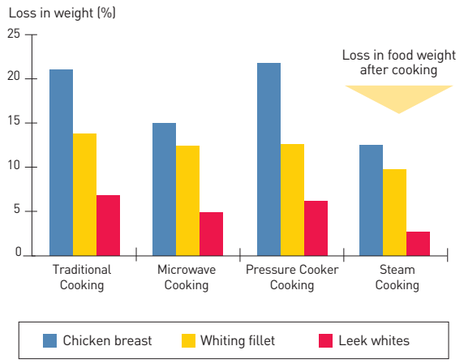
Reheating

Blanching

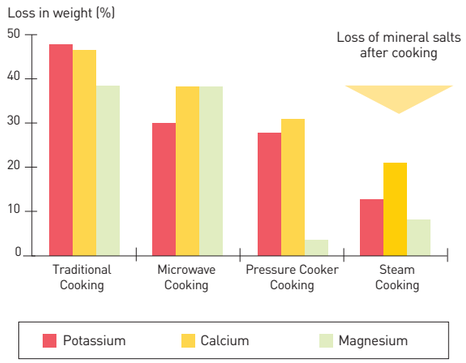
Keeping Warm

Rehydrating

Benefits



Taste, texture & colour are retained

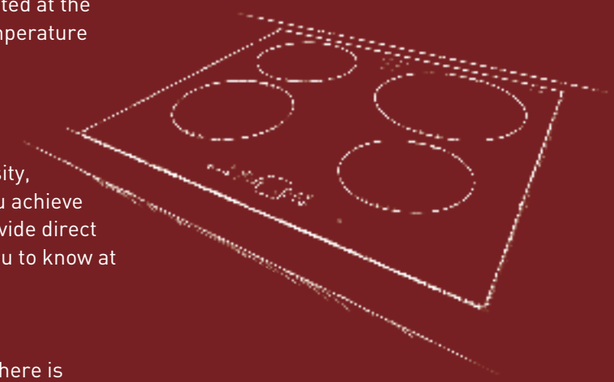


Vitamins & minerals are preserved

Innovation

Induction, A Revolutionary Way of Cooking...

A very simple principle...
An inductor generates a magnetic field when there is a supply of electrical current. Through this magnetic field, "induced" current is created at the bottom of the pan and heats the pan. The food increases in temperature and cooks through pan contact.



...for unbeatable cooking performance...
Very flexible to use, induction hobs are equipped with 12 or 9 power settings to let you precisely choose the ideal heat intensity, from the lowest to the highest (from 50 W to 3100 W). Thus, you achieve total temperature control. For more simplicity, these hobs provide direct access to the highest heat setting. The digital display allows you to know at all times at what heat level you are cooking.

...and maximum yield...
Because the heat is being emitted directly into the cookware, there is almost zero energy loss and the yield is maximised.

Induction Hobs

Safety

PACK 10 FEATURES:

- **Anti-overflow:** if a liquid happens to boil over onto the control panel, the cooking zone is automatically cut off.
- **Anti-overheat:** exclusive to Brandt, it limits the temperature under the cooking zone to 300°C. Oil for example, remains at a constant temperature without risk of igniting.
- **Child Lock:** this function prevents accidental start up, especially by children.
- **Residual heat indicator:** after a long period of cooking, the surface of the cooking zone may remain hot. A display comes up on the keyboard and remains there whilst the temperature remains higher than 60°C.
- **Automatic-Stop System:** if a dish is left to cook for a prolonged period of time, the hob switches off by itself.
- **Automatic pan detection:** the hob will only work when it detects a magnetic cookware on the zone. This means there is no possibility of it being started by accident.
- **Small object detection:** a small object such as a fork or spoon is not detected as cookware. If a zone is left on, and a serving spoon is over the zone, the display will flash and there is no output power.
- **Detection of low voltage / Detection of over tension / Detection of connection error**

Efficiency

ADAPTABLE HEATING ZONES

The heating surface of the Brandt hob automatically adjusts to the diameter of your pots; small or large from 10 cm to 23 cm.

Performance

BOOSTER

This function means that maximum power can be accessed instantaneously, a real bonus when it comes to cooking medium rare steak which is well browned on the outside and deliciously tender on the inside. Brandt "Boost" is far superior, as the boost level is maintained for longer with no loss of power.

PRECISION COOKING

An exclusive Brandt innovation is the precise heat adjustment combined with power. Featuring independent burners operating at 50 W to 3100 W, the induction hobs multiply your cooking possibilities: from melting chocolate without a double boiler to quickly bringing 2L of water to a boil in less than 5 mins!

Ease of maintainence

A simple wipe with a sponge is sufficient to clean the cooking area. As heat is only produced at the point of contact between the saucepan and the cooking zone, any spills do not burn on to the glass surface.

EFFORTLESS COOKING

You no longer need to watch over your pots as your hob is fitted with an auto 99-minute timer with an automatic shut-off device.

Induction Hobs
80 cm

Security
A total of 10 safety features for total peace of mind.

Performance
Twice faster than any other cooking modes. Induction saves you time and energy.

Speed
Booster: An immediate access to the maximum power level.

Efficiency
The heating surface of the burners automatically adjusts to the diameter of your pots, small or large, from 10 cm to 23 cm diameter.

Flexibility
All zones are independent and offer precision from as low as 50 W to a high 3200 W.

Comfort
Timer to program your cooking easily and saves you the effort of watching over your cooking!

TI680BT1

INDUCTION · 4 ZONES · 80 CM

- **Touch sensitive controls**
- **9 Power levels**
- **Boost function on each zone**
- **One 99-minutes timer for any zone**
- **4 Separate cooking zones:**
  Front left: 3100 W (21 cm) / Front right: 3100 W (21 cm) / Rear left: 2800 W (18 cm) / Rear right: 2800 W (18 cm)
- Total power: 6200 W
- Pack 10 safeties: Anti-spill / Anti-overheating / Touch pad locks / Residual heat indicators / Auto-stop / Detection of cookware / Detection of small utensils / Detection of low voltage / Detection of over-tension / Detection of connection error
- Built-in dimensions (in mm): W750 x D490 x H64

Benefits of Induction: Time & Energy Efficiency!

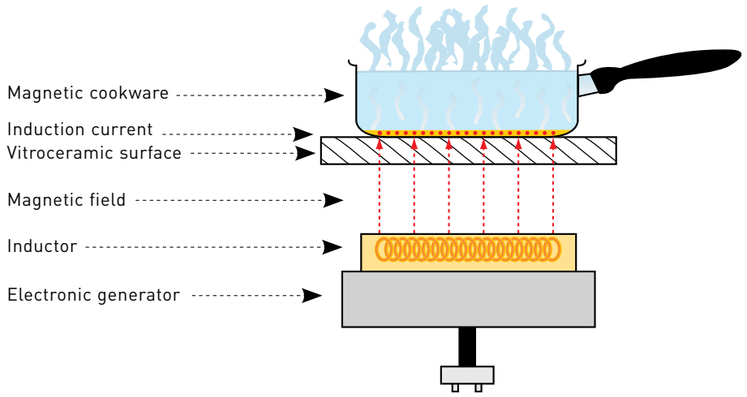
Comparison of Induction Cooking to other Conventional Methods:
To heat 2 litres of water from 20°C to 95°C

	Output power	Achieved power	Energy efficiency	Time to boil	Energy consumption	Time for surface to cool down to 60°
Gas	3.5 kW	1.75 kW	50 %	8min 18s	390 W	13min 20s
Solid plate	2 kW	1.10 kW	55 %	9min 50s	320 W	49min
Vitroceramic	2.2 kW	1.32 kW	60 %	9min	270 W	24min
Induction	**2.8 kW**	**2.52 kW**	**90 %**	**4min 46s**	**225 W**	**6min 10s**
Brandt Induction	The most powerful			The fastest	The most economical	The safest

Principles of Induction:

Induction: a simple principle, a modern technique.
In the induction hob, an electronic circuit feeds a coil, called an inductor, situated under the cooking zone.

An inductor is linked to each cooking zone, creating a magnetic field. When a suitable pan is placed on the cooking zone, it creates an induction current and instantaneously heats up the pan.



Induction Hobs:
75/60/30 cm

Security
A total of 10 safety features for total peace of mind.

Performance
Twice faster than any other cooking modes. Induction saves you time and energy.

Speed
Booster: An immediate access to the maximum power level.

Efficiency
The heating surface of the burners automatically adjusts to the diameter of your pots, small or large, from 10 cm to 23 cm diameter.

Flexibility
All zones are independent and offer precision from as low as 50 W to a high 3200 W.

Comfort
Timer to program your cooking easily and saves you the effort of watching over your cooking!

TI612BT1

INDUCTION · 4 ZONES · 60 CM

- Touch sensitive controls
- 9 Power levels
- Boost function on each zone
- One 99-minutes timer for any zone
- 4 Separate cooking zones
  - Front left: 2800 W (18 cm)
  - Rear left: 2800 W (18 cm)
  - Front right: 2000 W (16 cm)
  - Rear right: 3100 W (21 cm)
  - Total power: 5900 W

- Pack 10 safeties: Anti-spill / Anti-overheating / Touch pad locks / Residual heat indicators / Auto-stop / Detection of cookware / Detection of small utensils / Detection of low voltage / Detection of over-tension / Detection of connection error
- Built-in dimensions (in mm): W560 x D490 x H64

Coming Soon

TI607BU1

INDUCTION · 2 ZONES · 75 CM

- Touch sensitive controls
- 12 Power levels
- Boost function on each zone
- One 99-minutes timer for each zone
- 2 Separate cooking zones
  - Left: 3200 W (23 cm)
  - Right: 2800 W (18 cm)
  - Total power: 3600 W

- Pack 10 safeties: Anti-spill / Anti-overheating / Touch pad locks / Residual heat indicators / Auto-stop / Detection of cookware / Detection of small utensils / Detection of low voltage / Detection of over-tension / Detection of connection error
- Built-in dimensions (in mm): W665 x D345 x H64

TI600BS1

INDUCTION · 2 ZONES · 30 CM

- Touch sensitive controls
- 9 Power levels
- Boost function on each zone
- 99-minutes timer for any zone
- 2 Separate cooking zones
  - Rear: 2800 W (18 cm)
  - Front: 2800 W (18 cm)
  - Total power: 2800 W

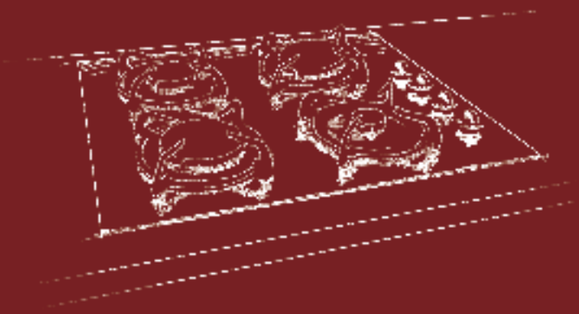
- Pack 10 safeties: Anti-spill / Anti-overheating / Touch pad locks / Residual heat indicators / Auto-stop / Detection of cookware / Detection of small utensils / Detection of low voltage / Detection of over-tension / Detection of connection error
- Built-in dimensions (in mm): W265 x D495 x H64

Innovation

East Meets West!

By harnessing the modern technology and design with the practicality of Asian cooking; Brandt offers you the best of both worlds!

Equipped with double or triple crown burners with up to 5000 W power, Brandt range of gas hobs come in various sizes for you to mix and match for the best cooking configurations!



Gas Hobs

Efficiency

EVEN COOKING RESULTS

Brandt hobs are equipped with triple or double crown burners for faster and even cooking results.

POWERFUL COOKING

From 850 W to 5000 W power, they are ideal for Asian wok cooking.

Comfort

EASE OF CLEANING

With a choice of stainless steel or black glass surfaces, Brandt hobs are not only aesthetically pleasing, but are a breeze to clean with the smooth surfaces.

EASE OF USE

With integrated electronic ignition, the burners are lit through a flame front for safety and ease of use.

Simplicity

EASY INSTALLATION

Nothing could be easier than trading in your 60 cm hobs for a 70 cm Brandt model: the built-in dimensions are the same!

CHANGEABLE INJECTORS

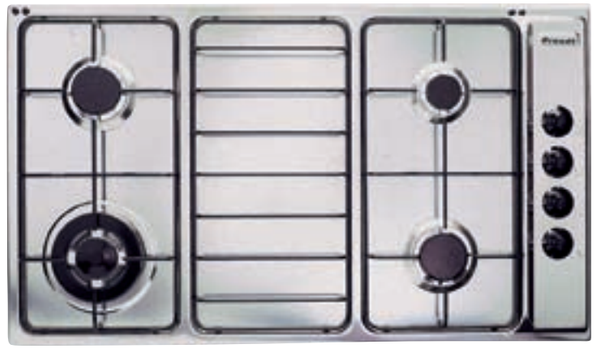
Easy to change and removable from the top of the hobs, the injectors can be replaced without efforts!

Safety

SECURIS: THERMOCOUPLE GAS SAFETY!

In the event that the flame is extinguished, the gas supply will be cut off automatically.

Gas hobs
90 cm/70 cm/30 cm



BGW94X

GAS · 90 CM · STAINLESS STEEL

- 4 gas burners
- Electronic ignition

- Triple-crown front left: 3500 W
- Auxiliary rear right: 1000 W
- Semi-rapid rear left: 1650 W
- Semi-rapid front right: 1650 W
- Total gas power rating: 7800 W
- Built-in dimensions (in mm): W840 x D480 x H34

BGW93X

GAS · 90 CM · STAINLESS STEEL

- 3 gas burners
- Electronic ignition

- Triple-crown front left: 3500 W
- Auxiliary rear right: 1000 W
- Semi-rapid front right: 1650 W
- Total gas power rating: 6150 W
- Built-in dimensions (in mm): W840 x D480 x H34

TE274XS1

GAS · 70 CM · SECURIS · STAINLESS STEEL

- 4 gas burners
- Electronic ignition integrated into the knobs
- Wok support
- 210° progressive regulation tap

- Semi-rapid front right: 1500 W
- Double crown front left: 4000 W
- Auxiliary rear right: 850 W
- Rapid rear left: 2300 W
- Total gas power rating: 8650 W
- Supplied in natural gas version
- Built-in dimensions (in mm): W560 x D490 x H34

TE272XC1

GAS · 70 CM · SECURIS · STAINLESS STEEL

- 3 gas burners
- Electronic ignition integrated into the knobs
- Wok support
- 210° progressive regulation tap

- Semi-rapid front right: 1500 W
- Double crown front left: 4000 W
- Auxiliary rear right: 850 W
- Total gas power rating: 6350 W
- Supplied in LPG version
- Built-in dimensions (in mm): W560 x D490 x H34

TG600BS1

GAS · 30 CM · SECURIS

- Black tempered glass surface
- 2 gas burners with single burner grids
- Ignition integrated into the knobs

- Very rapid rear: 3100 W
- Semi-rapid front: 1500 W
- Total gas power: 4600 W
- Supplied in natural gas version
- Built-in dimensions (in mm): W256 x D490 x H51

TG308XC1

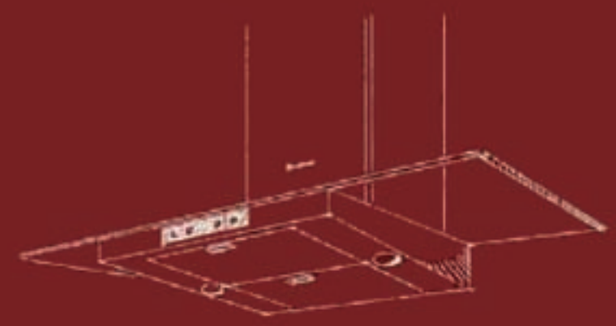
GAS · 30 CM · 5 KW

- Black tempered glass surface
- Single wok burner with wok support
- Integrated Ignition

- 5000 W
- Total gas power: 5000 W
- Supplied in natural gas version
- Built-in dimensions (in mm): W265 x D457 x H63

Innovation

Design meets Functionality



In total family line with the Brandt ovens design, the new decorative glass hoods combine design ergonomy with practicality.

Boasting high suction power of up to 1000 m^3/h, Brandt hoods are also aesthetically designed to meet the expectations of the most discerning customer.

Equipped with a silent motor for noise free operations and halogen lighting for ease of use, Brandt range of decorative, island, visor and telescopic hoods are the most effective tools for purifying the air in your kitchen!

Hoods

Performance

SUCTION POWER AND CHOICE OF SPEED SETTINGS

Brandt hoods offer you flow rates of up to 1000 m^3/hr to evacuate odours and smoke in the wink of an eye. Of course, you can also adjust the suction power and speed to your convenience.

SILENCE INSIDE

Brandt hoods work silently. From the turbine motors mounted on silent-blocks to the aerodynamic vanes, we studied everything to reduce the sound level.

Simplicity

DISHWASHER SAFE METAL FILTERS

Made of high quality stainless steel, they can be removed effortlessly and are dishwasher safe.

STANDARD ACTIVATED CHARCOAL FILTERS

Used in recycling mode, they purify the ambient air in your kitchen.

Comfort

ELECTRONIC OR MECHANICAL CONTROLS

Here again, you have a choice: let yourself be guided by your hood's electronic control system by turning it on with the simple press of a button or opt for traditional mechanical controls.

LIGHTING CHOICE

Soft, subtle halogen lighting or bulbs placed cleverly under your hood: you will always have a perfect view for effortless culinary preparations.

Decorative Hoods
Glass (Wall-mount)

Aesthetics
Glass and stainless steel. A marriage of style and contemporary designs.

Simplicity
Easily removable metallic filters that are also dishwasher-safe.

Silence Inside

Performance
New silent motor for minimal sound level at maximum speed.

Functionality
Electronic controls with soft touch access for ease of use.

Efficiency
Up to 4 speed levels and suction power of up to 800m³/h for efficient removal of fumes and odours.

Comfort
Halogen lighting to provide subtle illumination for effortless preparation of food.

AD659XE1

WALL-MOUNT · 90 CM · SILENCE INSIDE

- **Max. flow rate: 800 m³/hr**
- **Electronic controls**
- **Charcoal filters provided**

- 45 dBA at 230 m³/hr
- 4 extraction speeds
- 3 aluminium filters, dishwasher safe
- 1 motor and 2 fans
- Lighting: 2 bulbs x 20 W

Silence Inside

AD789XE1

DECORATIVE GLASS · 90 CM · SILENCE INSIDE

- **Max. flow rate: 800 m³/hr**
- **Electronic Controls**

- 48 dBA at 275 m³/hr
- 4 extraction speeds
- 2 aluminium filter-cassettes with removable handle, dishwasher safe
- 1 motor and 1 fan
- Lighting: 2 halogen x 20 W

Silence Inside

AD658XC1

WALL-MOUNT · 90 CM

- **Max. flow rate: 1000 m³/hr**
- **Electronic controls**
- **Charcoal filters provided**

- 54 dBA at 330 m³/hr
- 4 extraction speeds
- 3 aluminium filters, dishwasher safe
- 1 motor and 1 fan
- Lighting: 2 bulbs x 40 W

Island Hood

(Indent Only)

AD775XE1

ISLAND 90 CM SILENCE INSIDE

- Max. flow rate: 800 m³/hr
- Electronic controls
- Charcoal filters provided

- 4 extraction speeds
- 4 aluminium filter-cassettes with removable handle, dishwasher safe
- 1 motor and 2 fans
- Lighting: 2 halogen x 20 W

Silence Inside

Visor / Telescopic Hoods

AC229XE1

VISOR 90 CM

- Max. flow rate: 450 m³/hr
- Mechanical controls
- Charcoal filters provided

- 45 dBA at 220 m³/hr
- 3 extraction speeds
- 1 standard filter-cassette
- 2 motors and 2 fans
- Lighting: 2 bulbs x 40 W

AT249XE1

TELESCOPIC 90 CM

- Max. flow rate: 500 m³/hr
- Mechanical controls
- Charcoal filters provided

- 57 dBA at 210 m³/hr
- 3 extraction speeds
- 4 aluminium filter-cassettes with removable handles, dishwasher safe
- 2 motors and 2 fans
- Lighting: 2 bulbs x 40 W

36|41 **DISHWASHING**

Integrated / Free Standing Dishwashers p.40 - 41

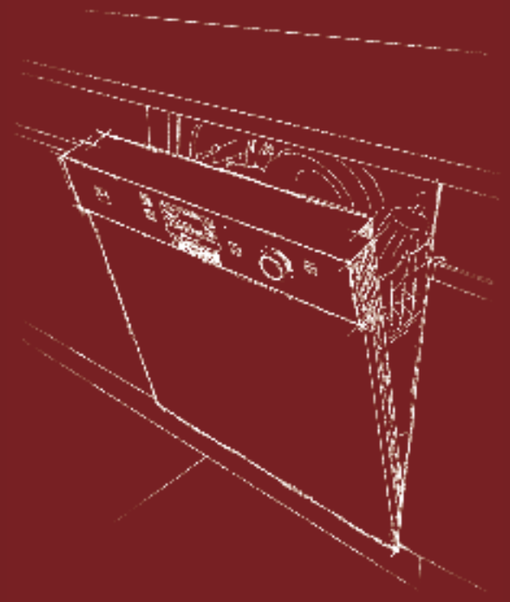
Innovation

Time & Energy Efficiency

OPTI A 60 MINUTES

The fastest programme combining the best washing and drying performance in just 60 minutes for a usual load.

With the new OptiA60mins programme. Brandt offers you the most time and energy-efficient dishwashing programme with remarkable performance:
- Class A in washing;
- Class A in drying!



Dishwashers

Performance

CLASS AAA

A for energy savings, A for washing effectiveness and A for optimal drying, this label is awarded to machines that are particularly economical in terms of water (16L) and electricity (1.05kWh). Choose the best performance on the market.

NO MORE THAN 48 dBA

45, 47, 48dBA... Brandt offers you unbeatable silence... Once the machine has started, you will not hear your dishwasher again.

Modularity

ESPACE

ESPACE UPPER BASKET

Its exclusive design, innovative, intuitive and adjustable interior fittings accommodate up to 20% more glasses. This washing space redesigned by Brandt offers you maximum comfort (on DFH745XE1).

SATELLITE BASKET

This clever little cutlery basket slides on to any part of the upper basket so you can load your teaspoons and dessert spoons without having to bend down.

Efficiency

4 in 1 **TABLET**

Because more and more people are using tablets, "3 in 1", "4 in 1" etc, your Brandt dishwasher is equipped with an exclusive function dedicated to this type of washing product. Once it has been selected, and whatever the chosen programme, your dishwasher optimises the washing cycle for perfect efficiency.

AUTOCLEAN

Your dishwasher automatically recommends AutoClean when it is necessary to clean the cavity and filters.
To ensure that your dishes are always washed in clean water and in a healthy environment, AutoClean extensively cleans detected impurities at high temperature, without your intervention (on DFH745XE1).

Security

AquaSAFE & AquaBLOCK

On all models. AquSafe: Overflow safety if the water level in the tank rises abnormally and anti-leak to detect any water leakage. Total AquaBlock on DFH745 ensures anti-bursting pipe with water cut-off safety.

* Please refer to individual product specifications for full information.

Dishwashers
Integrated / Free Standing

Performance
The fastest programme on the market for optimum washing and drying efficiency in just 60 mins for a usual load.

Comfort
A Brandt exclusive, the detergent dispenser can hold any type of detergent.

Perfection
Class AAA: Optimum results with minimal energy consumption.

Efficiency
AutoClean for 100% cleaning of your dishwasher. (DFH745)

Security
AquaSafe to prevent water leakages for total peace of mind!

Modularity
Espace upper baskets for washing up to 20% more glasses. (DFH745)

DFH705WE1

AAA CLASS · 48 DBA · OPTIA60' · 3 IN 1 · AQUASAFE · WHITE

- 1.05 kWh - 16L - 12 place settings

- 7 programmes and 6 washing temperatures: **OPTIA60'**, Intensive, Eco, Flash 30', Normal
- Washing Option: **3 in 1** tabs programme
- **Delay start** up to 6 hrs
- **Product dispenser with easy access** for all detergents (liquid, powder and tabs)
- Satellite cutlery basket
- **Safeties**: AquaSafe, Anti-overflow, Anti-leak, Child safety
- Built in dimensions (in mm): H820-850 x W600 x D570-600

VH625XE1

AAA CLASS · INTEGRATED · 60CM · 12 SETTINGS · 47 DBA · OPTIA60' · AUTOCLEAN · STAINLESS STEEL

- 1.05 kWh – 16L – 12 place settings
- Energy label*: energy A, washing A, drying A

- 8 programmes and 7 washing temperatures: **OPTIA60'**, Intensive, Eco, Flash 30', Normal
- **Delay start** up to 12 hrs
- Washing Option: **3 in 1** tabs programme
- Adjustable cutlery racks on upper and lower baskets
- Satellite cutlery basket
- **Product dispenser with easy access** for all detergents (liquid, powder and tabs)
- **Safeties**: AquaSafe, Anti-overflow, Anti-leak, Child safety
- Built in dimensions (in mm): H818-880 x W595 x D570-574

(Indent Only)

DFH745XE1

AAA CLASS · 45 DBA · OPTIA60' · AQUABLOCK · POWER JET · 4 IN 1 · AQUASAFE · STAINLESS STEEL

- 1.05 kWh – 16L – 12 place settings
- Energy label*: energy A, washing A, drying A
- Electronic Programming with remaining time

- 8 programmes and 7 washing temperatures: **OPTIA60'**, Eco, Flash 30', Normal
- Washing Option: **Autoclean**, **4 in 1** tabs programme
- **Delay start** up to 24 hrs
- ESPACE upper basket for glasses
- Adjustable cutlery racks on upper and lower baskets
- **Product dispenser with easy access** for all detergents (liquid, powder and tabs)
- Satellite cutlery basket
- **Total Safety**: AquaBlock, Anti-overflow, Anti-leak, High safety pipe and Child Safety
- Built in dimensions (in mm): H818-848 x W600 x D570-600

GLOSSARY

COOKING

Ovens

Class A:
To save time and energy...
Most Brandt appliances in the cooking, refrigeration and cleaning range receive ratings under the EU Energy labelling scheme. The best rating, A, is awarded to appliances whose design allows them to save energy.

Catalytic
Self-cleaning.
Catalytic cleaning: The cavity is equipped with removable micro-porous enamel interior surfaces. Cleaning occurs as you cook at a temperature of 230°C by oxidation of fats.

Natural Convection
Ideal for traditional cooking.
The air is heated naturally by bottom and top heating elements and creates gentle heat for slow cooking. It is a highly suitable feature for long cooking that keeps food moist...game, stews, cakes and breads.

Electronic temperature control
Stress-free cooking that does not waste any time.
Automated temperature control is precise to the degree and no pre-heating is necessary since your oven heats to 200°C in just a few seconds as soon as it is turned on.

AutoCook
A programme which, according to the type of dish you want to cook, automatically determines: the cooking mode, the temperature, the cooking time and the grid height, without having to enter any other indication.

Perfect air circulation
The air is constantly renewed in the oven cavity during the cooking process leading to a slight depression that ensures a constant level of humidity. Tender meat, firm and tasty vegetables.

Multifunction
Circulating heat.
A motorised ventilation system, connected to the bottom and top heating elements, circulates the air continuously so that you can achieve perfect, even cooking.

Multifunction Plus
Circulating heat allows for simultaneous cooking.
A heating element installed around the fan allows you to cook different dishes simultaneously on three different levels without any mixing of aromas or flavours.

Cool door
The safety guarantee logo.
The door of your oven is composed of four ventilated window panels, two of which are iridescent, to ensure that their temperature is always below the burn threshold (65°C) during the self-cleaning cycle and under 40°C during the most intense cooking sessions.

Ventilated door
Safety while cooking.
An upward air aspiration system in the door that is pulled up by a venturi effect avoids any risk of overheating and burning during cooking.

Automatic Temperature Recommendation
Your cooking is guaranteed to succeed.
The programmer automatically recommends the temperature suited to the mode of cooking chosen and controls it to the exact degree. Perfect cooking is assured as the temperature can be set to the nearest 5°C.

Pyrolysis
Your oven is impeccably cleaned.
Automatic cleaning process through pyrolysis is conducted via a progressive temperature rise to reach 500°C, when your oven is not in use. At this temperature, no grease or residue can resist the comprehensive cleaning that lasts approximately two hours.

Steam oven

Saturated steam
Easy to use.
Steam is at normal pressure at 100°C. Water is supplied by a tank so no need for a connection to the water network.

Simultaneous cooking
Worry-free cooking.
A cooking process allowing you to mix different foods (such as fruit, fish or vegetables) without altering the taste or the result even if the cooking times are different.

Healthy cooking
Preserve the flavours.
Steam cooking maintains the nutritional values and reduce loss of mineral salts that are important for health.

Microwave ovens

Grill: bar heater
This is a classic 1500 W grill that can work alone or at the same time as the microwave function.

Combi Microwave
As well as being a microwave it also has all the functions of a traditional oven and it cooks much more quickly. It lets you combine all cooking modes in a single device, which is ideal when kitchen space is limited.

Turntable
Brandt Microwave ovens have a turntable in order to optimise the wave distribution and consequently ensure evenly cooked food.

Flush removable integrated turntable
The removable turntable allows you to use the maximum oven space and cook in large square or rectangular dishes or round ones with a diameter of up to 32 cm.

Quattro System®
The secret to culinary success by Brandt.
The 4 microwave outputs and the diamond regulator of this exclusive Brandt system ensure an optimal wave distribution inside the oven. Ensures perfect results and evenly cooked meals regardless of the food type.

Solo Microwave
A simple microwave that defrosts, reheats and cooks vegetables, fish, pre-prepared dishes...The perfect partner for a traditional oven.

"Pizza" button
With just one push, this feature combines with a dish of a diameter of 30 cm with a non-stick coating to ensure a perfect result when cooking tarts and pizzas.

Autoprogramme button
Simple to use.
Simply enter the weight of the food to be defrosted or cooked and press the autoprogramme button. The microwave will then indicate the time required for the best result.

Speed Defrost® button
Cold cannot resist this feature.
This is the button that defrosts food weighing up to 500 g six times faster. Select the type of food to be defrosted (meat, fish, bread, pastry, etc.), enter its weight and the microwave automatically calculates the ideal defrost time.

Hobs

Double crown
The power to accomplish all types of cooking.
A high power (4 kW) round burner with a double ring of flames allowing you to cook family dishes as well as lesser amounts quickly. It is ideal for more original dishes.

Induction
Principle of cooking by magnetic field.
The saucepan heats up but the hob does not.
Cooks quickly and economically and also allows a great flexibility in terms of power levels. Fully integrated into the hob, induction tops promise ultra-simplified maintenance and maximum safety.

Cut-off timer
This function allows you to choose a cooking time of up to 60 mins (for models with knobs) and 99 mins (for touch sensitive models) after which time it automatically stops the cooking process.

Securis Safety Device
The indispensable safety device that is always looking out for you. A safety device that automatically cuts the gas supply if the flame is extinguished by a draught or an overflow of liquid.

Residual heat indicators
These indicators are integrated into all radiant and halogen zones and remain alight until the hob surface temperature drops to 60°C.

Touch Sensitive Controls
Simply brush the glass lightly with your finger to choose a cooking mode. The buttons are integrated into the hob so that the surface is completely flat and easy to clean. If a liquid should overflow onto these buttons, the hob automatically cuts off and a beep signal is activated.

Hoods

Flow rate
The capacity of the hood to extract air in sufficient quantities and the extraction speed (expressed in m^3/h)

Evacuation
Smoke and steam are evacuated outside of the home by an air duct. The fat particles are trapped by the grease filter.

Charcoal filter
Installed alongside the metal filter or on the fan, the activated charcoal in this element filters the cooking smells. This is a good solution for outdoor evacuation.

Aluminium filter-cassette
Metal element that traps the fat particles released during the cooking process. Dishwasher safe.

Visor hood
The classic hood, generally chosen for its moderate price. It can be installed as a free standing element or under a wall unit.

Decorative hood
This hood comes in various elegant and slender models and is chosen primarily for its aesthetic value. It can measure between 60 and 90 cm depending on the size of the cooking facilities.

Island hood
This hood can be installed above your hob in the center of your kitchen.

Telescopic hood
This hood integrates into a wall unit. The front part only is visible and pulling it forward starts the extraction process.

Motor
Its job is to power the turbines. Its power level and type (1 or 2 motors) affect the extraction power and the sound produced.

Power
You need to consider several factors when choosing the flow rate of your hood: the type of installation (evacuation or recycling, number of bends and length of the pipe or duct), the size of your kitchen and your cooking habits.

Recycling
The hood can be given a recycling function by adding a charcoal filter. The smoke produced by cooking fatty foods is extracted, the fat particles are trapped, and the air is deodorised before the recycled pure air is released back into the kitchen.

Turbine
Powered by the motor in order to extract the air, its performance in terms of power and the level of sound that it produces vary according to its shape, the material that it is made of and its position (vertical or horizontal).

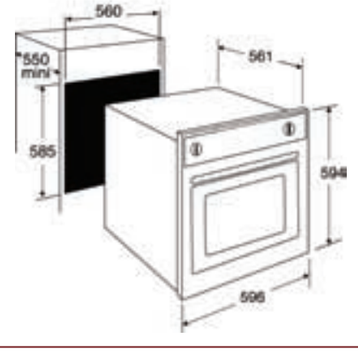
TECHNICAL SPECIFICATIONS

Note: For proper installation of your Brandt appliances, please refer to the usage and installation guide of the respective product reference, delivered with the appliance(s).

Ovens

	PYROLYTIC WITH AUTOCOOK	CATALYTIC MULTIFUNCTION	ENAMEL NATURAL CONVECTION
REFERENCES			
Stainless steel	FP667XS1	FC642XF1	FE611XS1
Black	-	FC642BF1	-
FEATURES			
Cleaning mode	Pyrolytic	Catalytic	Manual
Electronic programmer	•	•	-
Timer	Electronic	Electronic	Mechanical
Number of cooking positions	9	6	6
- Circulating heat	•	-	-
- Traditional Eco	•	-	-
- Traditional	•	•	•
- Traditional Pulsed	•	•	•
- Pulsed Bottom Element	•	•	•
- Pulsed Grill	•	-	-
- Pulsed Grill + Rotisserie	-	•	-
- Fan Assisted Grill	-	-	•
- High Grill	•	•	•
- Low Temperature Stabilisation	•	-	-
- AutoCook	•	-	-
- Special Poultry	-	•	•
Automatic temperature recommendation	•	•	-
OVEN			
Capacity (litres)	54	53	52
Door	Cool	Ventilated	Ventilated
Grill (W)	2145	1800	1800
CONSUMPTION			
Traditional (kWh)	0.752	0.795	0.978
Multifunction (kWh)	0.881	1.089	1.089
Pyrolytic 80 min (kWh)	3	-	-
Energy labelling	A	A	A
SAUCEPANS			
Safety flat grid	2	2	2
Drip tray	2 (20, 45 mm)	1 (20 mm)	1 (20 mm)
Turnspit with handle	1	1	-
DIMENSIONS - WEIGHT			
Built-in H x W x D (mm)	585 x 560 x 596	585 x 560 x 550	585 x 560 x 550
Overall H x W x D (mm)	594 x 596 x 561	594 x 596 x 561	594 x 596 x 561
With packaging H x W x D (mm)	670 x 640 x 660	670 x 640 x 660	670 x 640 x 660
Net / gross weight (kg)	34 / 38	34 / 38	39 / 42
Supplied with cable	•	•	•
Electrical connection	220-240V / 50Hz / 16A	220-240V / 50Hz / 16A	220-240V / 50Hz / 16A

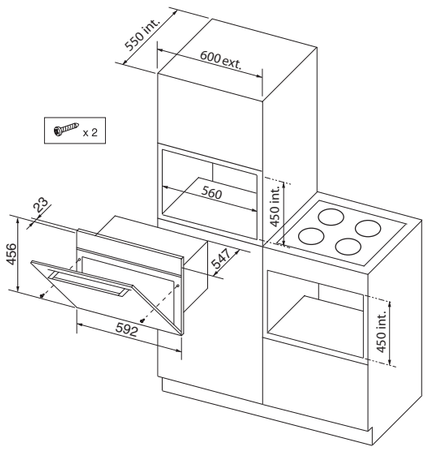
OVENS



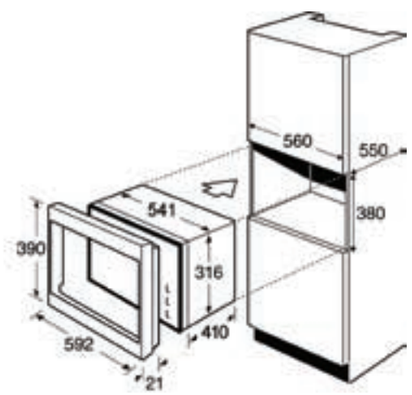
Microwave / Combi Ovens

		ELECTRONIC
	COMBI	SOLO
REFERENCES		
Stainless Steel	ME655XE1	ME630XE1
FEATURES		
Volume (litres)	40	26
Power (W)	1000	900
Cooking temperature	-	-
Grill	1800	-
Circulating heat (W)	1700	-
Timer (min)	90	60
Quattro System® (4 microwave outputs)	•	•
Flush removable integrated turntable	36 cm	30 cm
Lighting on door opening	•	•
Cavity	Enamel	Stainless steel
Cooking mode	Grill / MO / Fan	MO
Autoprogramme	•	•
Speed Defrost®	•	•
Full glass door	•	-
DIMENSIONS - WEIGHT		
Built-in H x W x D (mm)	450 x 560 x 550	380 x 560 x 550
Cavity H x W x D (mm)	226 x 420 x 410	210 x 350 x 352
Overall H x W x D (mm) (without built-in kit)	456 x 593 x 575	316 x 541 x 410
With packaging H x W x D (mm)	552 x 660 x620	391 x 602 x 486
Net/ gross weight (kg)	32 / 36	18 / 20
Delivered with cable	•	•
Electrical connection	220-240V / 50Hz / 16A	220-240V / 50Hz / 10A
OPTIONAL BUILT IN KIT		
Stainless steel		Supplied with product

ME655



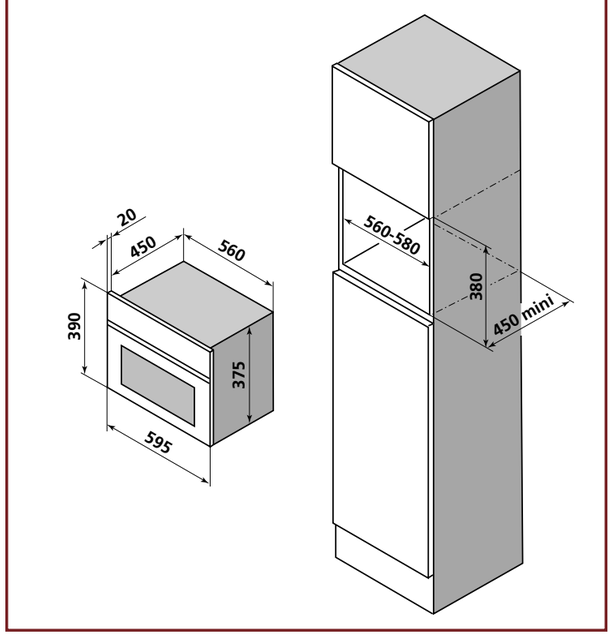
ME630



Steam Oven

	STEAM
REFERENCES	
Stainless Steel	FV600XS1
FEATURES	
Digital Display	•
Electronic programming	•
Cooking temperature	100°C
Stainless steel cavity	•
Sensitive controls	•
Defrosting function	•
Cut-off timer	60 minutes
On-off light	•
Low water level	•
1 litre water tank	•
Accessories: 1 grid, 1 alveolar plate and 1 dish support	•
POWER CONSUMPTION - VOLTAGE	
Oven Capacity (lites)	23
Power (W)	1770
Total consumption for 1 hr (kWh)	0.710
Voltage Vol. /Hz /A	220-240V / 50-60Hz / 10A
Delivered with cable	
DIMENSIONS - WEIGHT	
Built-in H x W x D (mm)	380 x 562 x 450
Overall H x W x D (mm)	390 x 595 x 470
With packaging H x W x D (mm)	500 x 700 x 580
Net / gross weight (kg)	20 / 23

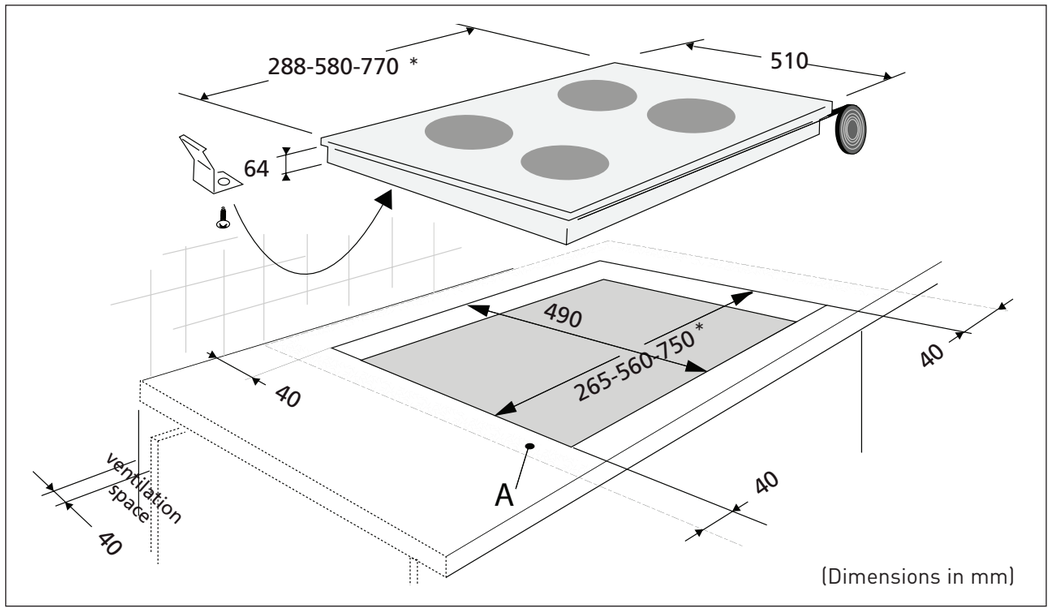
FV600



TECHNICAL SPECIFICATIONS P. 47

INSTALLING YOUR INDUCTION HOB

Please read the user manual and the following instructions before installation:



* Depending on models

• PROPER POSITIONING

Your hob should be positioned so that the plug-in unit is accessible.

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A).

Your appliance can be easily integrated above a cabinet, an oven or a build-in-ready household appliance. You must simply ensure that the air intakes (under the hob) and air outlets (under the front of the hob) are clear and free from obstruction.

• BUILDING IN

Follow the diagram above.

Glue the foam seal underneath your appliance by following the outline of the worktop upon which your appliance will rest. This will allow you to achieve an airtight seal with the worktop.

Tip

If your oven is located below your hob, the hob's thermal safety measures forbid the simultaneous use of the hob and the pyrolysis program of your oven.

Your hob is equipped with an anti-overheating safety device.

This safety can be activated, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appear in the control panel. In this case, we recommend that you increase the ventilation of your hob by creating an opening in the side of your cabinet (8 cm x 5 cm) and/or that you install the oven insulation kit (reference 75X1652) that is available from the After-Sales Service Department (Tel: 6508 4639).

Warning

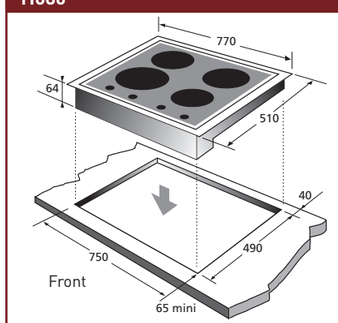
You must ensure that the air intakes located under your hob remains clear at all times. For all types of installation, your induction hob needs proper ventilation.

Do not install above a drawer or sealed unit. The hob must be able to draw air from its underneath.

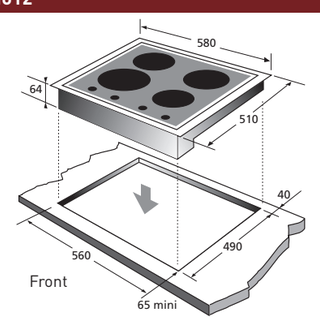
Induction Hobs

	80 CM	60 CM
REFERENCES		
Stainless steel	TI680BT1	TI612BT1
ZONES		
Number of zones	4	4
Induction	4	4
ZONES POWER		
Front right (W)	3100	2000
Front left (W)	3100	2800
Rear right (W)	2800	3100
Rear left (W)	2800	2800
SIZE OF ZONES		
FR / FL / RR / RL (cm)	21 / 21 / 18 /18	16 / 18 / 21 / 18
FEATURES		
Glass vitroceramic hob work top	•	•
Capacitive control	•	•
Heating settings of zones	with direct access	9
99 min timer	1 for each zone	1 for all zone
Memorisation	•	-
Booster	4	4
SAFETY		
Anti-spill	•	•
Anti-overheating	•	•
Touchpads lock	•	•
Residual heat indicators	•	•
Auto-stop	•	•
Detection of cookware	•	•
Detection of little utensils	•	•
Detection of low voltage	•	•
Detection of over tension	•	•
Detection of connection error	•	•
INSTALLATION		
Total power (W)	6200	5900
Delivered with cord	•	•
Connection	220-240V / 50Hz / 32A	220-240V / 50Hz / 32A
DIMENSIONS - WEIGHT		
Built-in H x W x D (mm)	64 x 750 x 490	64 x 560 x 490
Overall H x W x D (mm)	770 x 510	580 x 510
With packaging H x W x D (mm)	165 x 940 x 595	140 x 600 x 750
Net / gross weight (kg)	15 / 16	14 / 15

TI680



TI612

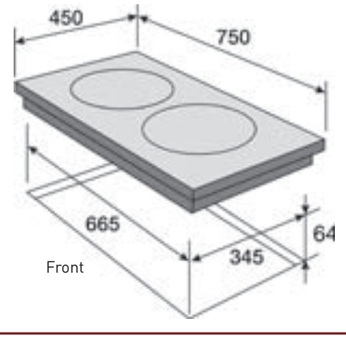


TECHNICAL SPECIFICATIONS P. 49

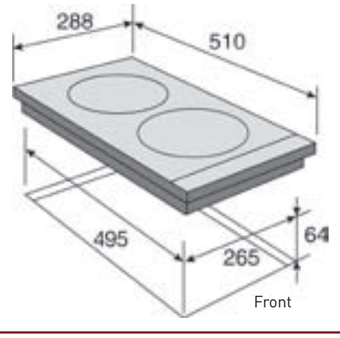
Induction Hobs

	75 CM	30 CM DOMINO
REFERENCES		
Stainless steel	TI607BU1	TI600BS1
ZONES		
Number of zones	2	2
Induction	2	2
ZONES POWER		
Left (W)	3200	Front: 2800
Right (W)	2800	Rear: 2800
SIZE OF ZONES		
Left / Right (cm)	23 / 18	F / R : 18
FEATURES		
Glass vitroceramic work top	•	•
Capacitive control	•	•
Heating settings of zones	12	9
Timer	1	1 for all zone
SAFETY		
Anti-spill	•	•
Anti-overheating	•	•
Touchpads lock	•	•
Residual heat indicators	•	•
Auto-stop	•	•
Detection of cookware	•	•
Detection of little utensils	•	•
Detection of low voltage	•	•
Detection of over tension	•	•
Detection of connection error	•	•
INSTALLATION		
Total power (W)	3600	2800
Delivered with cord	•	•
Connection	220-240V / 50Hz / 16A	220-240V / 50Hz / 16A
DIMENSIONS - WEIGHT		
Built-in H x W x D (mm)	64 x 665 x 345	64 x 265 x 495
Overall H x W x D (mm)	750 x 450	288 x 510
With packaging H x W x D (mm)	155 x 850 x 530	175 x 395 x 595
Net / gross weight (kg)	9 / 10	6 / 8

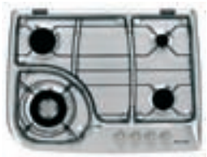
TI607



TI600

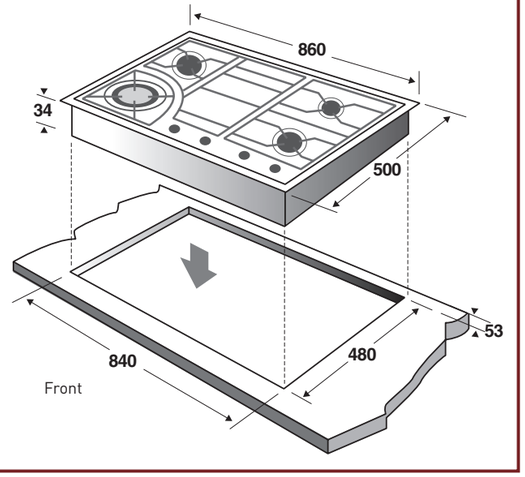


Gas Hobs

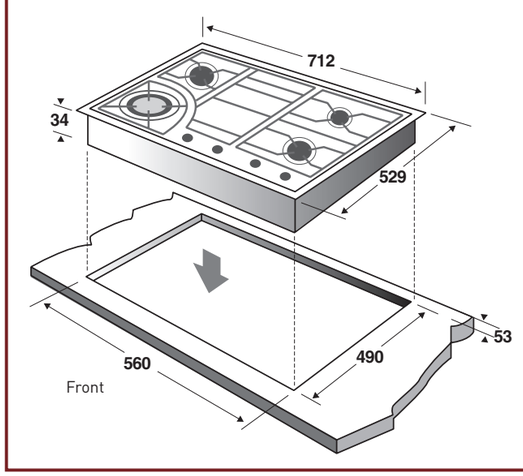
	90CM	70CM
		
REFERENCES		
Stainless steel	BGW93 / 94X	TE272XC1 / 274XS1
ZONES		
Gas	3 / 4	3 / 4
ZONES POWER		
Front right (W)	1650/1650	1500
Front left (W)	3500/3500	4000
Rear right (W)	(Right) 1000/1000	850
Rear left (W)	- /1650	- /2300
Progressive tap 210°		yes
SIZE OF ZONES		
Front right (W)	Semi-rapid	Semi-rapid
Front left (W)	-/Semi-rapid	Double crown
Rear right (W)	Auxiliary	Auxiliary
Rear left (W)	Auxiliary	-/Rapid
FEATURES		
Multi-zone grids	3 enameled / 4 enameled	3 enameled / 4 enameled
Ignition integrated into the knobs	•	•
Safety device with thermocouple	-	•
INSTALLATION		
Delivered with cord	•	•
Connection	220-240V / 50Hz / 10A	220-240V / 50Hz / 10A
DIMENSIONS - WEIGHT		
Built-in H x W x D (mm)	34 x 840 x 480	34 x 560 x 490
Overall H x W x D (mm)	860 x 500	712 x 529
With packaging H x W x D (mm)	140 x 910 x 550	185 x 800 x 600
Net / gross weight (kg)	10 / 12	11 / 12

Note: Please leave a minimum distance of 53mm from the gas hob to the side and rear walls; depending on the materials of your backsplash and size of your cookware.

BGW93X / BGW94X



TE272XC1 / TE274XS1



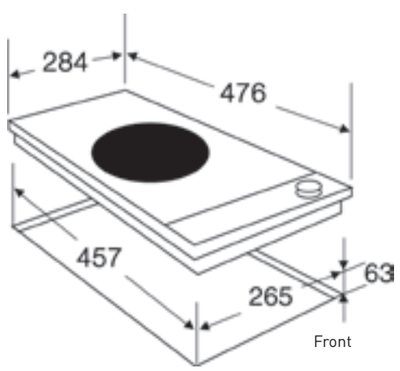
TECHNICAL SPECIFICATIONS **P. 51**

Domino Gas Hobs

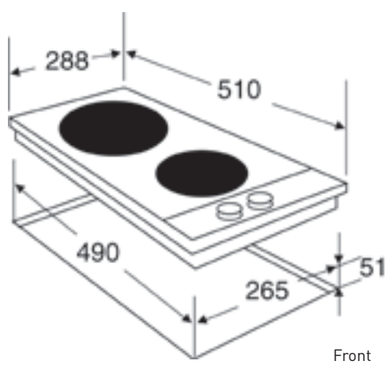
	30 CM	30 CM
REFERENCES		
Without Frame	TG308XC1	TG600BS1
ZONES		
Work top	Glass	Glass
Gas	1 wok burner	2
Electric		
ZONES POWER		
Front (W)	5000 (centre)	1500
Rear (W)		3100
SIZE OF ZONES		
FR / RR (cm)	Wok burner	Semi-rapid
FEATURES		
Single zone / Multi-zone grids	•	- / •
Ignition integrated into the knobs	•	•
Front control panel	•	•
Knobs	•	•
INSTALLATION		
Delivered with cord	•	•
Delivered with	LPG	Natural Gas
Connection	220-240V / 50Hz / 16A	220-240V / 50Hz / 10A
DIMENSIONS - WEIGHT		
Built-in H x W x D (mm)	63 x 457 x 265	51 x 490 x 265
Overall H x W x D (mm)	284 x 476	288 x 510
With packaging H x W x D (mm)	230 x 370 x 570	170 x 400 x 590
Net / gross weight (kg)	6 / 6.5	7 / 8

Note: Please leave a minimum distance of 53mm from the gas hob to the side and rear walls; depending on the materials of your backsplash and size of your cookware.

TG308



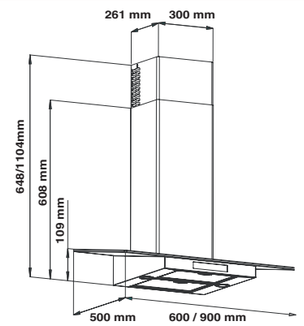
TG600



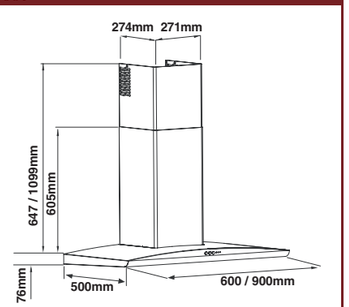
Decorative Hoods: Glass / Wall Mount / Island

	GLASS	SLIMLINE	SLIMLINE	ISLAND
REFERENCES				
Stainless steel	AD789XE1	AD658XC1	AD659XE1	AD775XE1
TYPE OF HOOD				
Size	Glass 90 cm	Slimline 90 cm	Slimline 90 cm	Island 90cm
TECHNICAL SPECIFICATION				
Type of controls	Electronic	Electronic	Electronic	Electronic
Number of motors / fans	1 / 1	1 / 1	1 / 2	1 / 2
Number of extraction speeds	4	3	3	4
Maxi extraction (m^3/hr)	800	1000	800	800
Mini decibel level (dBA)	45 /48	54	52	40
Lighting	1 Halogen x 20 W / 2 Halogen x 20 W	2 x 40 W	2 x 40 W	2 Halogen x 20 W
Metallic filters	1 / 2	3	3	3
Total power of connection (W)	220 / 270	160	220	290
Ducting diameter (mm)	120 / 150	120 / 150	120 / 150	123 / 150
Extraction / recycling	• / •	• / •	• / •	• / •
Version on delivery	Recycling	Recycling	Extraction	Recycling
Voltage supply	220-240V / 50Hz / 10A	220-240V / 50Hz / 10A	220-240V / 50Hz / 10A	230-240V / 50Hz / 10A
ACCESSORIES				
Filters	AK203AE1 / AK780AE1	AK204AE1	AK200AE1	AK775AE1
DIMENSIONS - WEIGHT				
Net dimensions (mm) H x W x D	76 x 900 x 500	110 x 900 x 500	285 x 900 x 500	110 x 900 x 600
Dimensions with packing (mm) H x W x D	590 x 980 x 530	600 x 940 x 380	620 x 940 x 400	1040 x 835 x 560
Net / gross weight (kg)	21 / 23.10	12 / 13	14 / 15	16 / 20

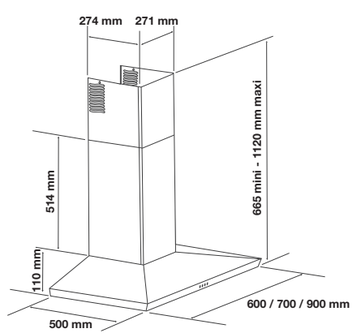
AD789



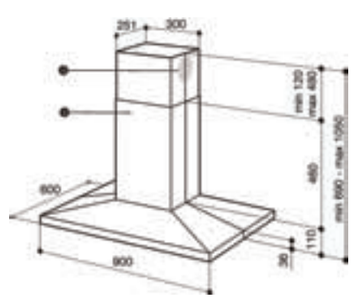
AD659



AD658



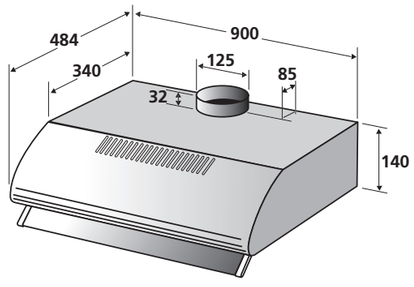
AD775



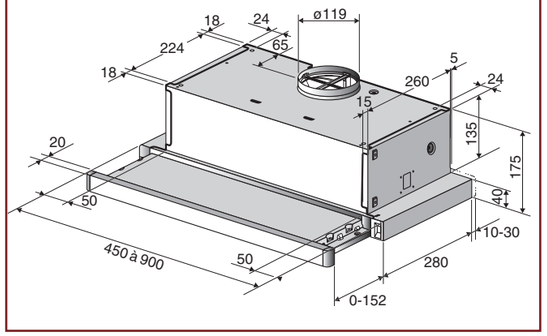
Hoods: Visor / Telescopic

	VISOR	TELESCOPIC
REFERENCES		
Stainless steel	**AC229XE1**	**AT249XE1**
TYPE OF HOOD		
Size	Visor 90 cm	Telescopic 90 cm
TECHNICAL SPECIFICATION		
Type of controls	Mechanical	Mechanical
Number of motors / fans	2 / 2	2 / 2
Number of extraction speeds	3	3
Mini/Maxi extraction (m^3/hr)	220 / 450	210 / 500
Mini decibel level (dBA)	45	57
Lighting	2 x 40 W	2 x 40 W
Metallic filters	1 standard	4
Total power of connection (W)	380	210
Ducting diameter (mm)	125	119
Extraction / recycling	• / •	• / •
Version on delivery	Extraction	Extraction
Voltage supply	220-240V / 50Hz / 10A	220-240V / 50Hz / 10A
ACCESSORIES		
Filters	AK206AE1	AK205AE1
DIMENSIONS - WEIGHT		
Net dimensions (cm) H x W x D	14 x 90 x 48.4	17.5 x 89.8 x 45.2
Dimensions with packing (cm) H x W x D	19 x 95.5 x 56.5	25.5 x 95.5 x 36
Net / gross weight (kg)	7.8 / 9	9.6 / 11

AC229



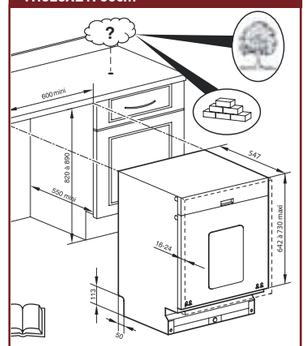
AT249



Dishwasher: Integrated / Free Standing

INTEGRATED			
REFERENCES			
Stainless steel Control Panel	VH625XE1		
Silver		DFH745XE1	
White			DFH705WE1
FEATURES			
Standard place settings number	12	12	12
Sound level: EN 6074-2-3	47dBA	45dBA	48dBA
Energy consumption label	A	A	A
Energy washing label	A	A	A
Energy drying label	A	A	A
DRYING			
AIR DRYING SYSTEM - Turbo Ventilation		yes	-
Active Condensation	yes	-	yes
PROGRAMMES			
No of programmes/Temperatures	8 / 7	8 / 7	7 / 6
Soaking	yes	yes	yes
Rapid	Flash 30' - 45°C	Flash 30' - 45°C	Flash 30' - 45°C
Bio	yes - 50°C	yes - 55°C	yes - 55°C
Eco	yes - 55°C	yes - 55°C	-
Auto	yes - 55/65°C	yes - 65 - 55°C	-
OPTIA60mins	yes - 60°C	yes - 60°C	yes - 60°C
Normal	yes - 65°C	yes - 65°C	yes - 65°C
Intensive	yes - 70°C	-	yes - 70°C
PowerJet	-	yes - 70°C	-
OPTIONS			
Off peak period	yes	-	-
Delay Start	12h	24h	6
Autoclean	yes	yes	-
3 in 1 tabs / 4 in 1 tabs	3 in 1	4 in 1	3 in 1
COMFORT			
Type of display	Digital	LCD	Leds
Warning lights: salt / rinse programme	yes / yes	yes / yes	yes / yes
Progressive programme lighting	yes	yes	yes
Clock / remaining time	- / yes	yes/yes	- / -
Delayed end of cycle time display	yes	yes	-
EQUIPMENT			
Product dispenser: tablet/ powder/ liquid	yes / yes / yes	yes / yes / yes	yes / yes / yes
Products dispenser - all types	Easy access, upper position	Easy access, upper position	Easy access, upper position
Removable Top / Adjustable Feet	yes / yes	yes / yes	- / yes
Espace basket	-	yes	-
Upper basket adjustable when loaded in height / when loaded	yes / yes	yes / yes	yes / yes
Adjustable in height / even loaded	yes / yes	yes / yes	- / yes
Cup racks	3 / yes	4	3
Stemmed glass support/ foldable	2 / -	2 / yes	2 / -
Saucer/ long cutlery support	yes / yes	yes / yes	yes / yes
Modular lower basket (AV/AR)	AV/-	AV/-	AV/-
Small adjustable cutlery basket	1	1	1
Satellite basket	1	1	1
Lower basket: adjustable cutlery basket	1	1	1
Micro-filter 4 section levels / self cleaning	stainless steel / -	stainless steel / yes	stainless steel / yes
Fold-on racks	Front + Fixed	Front + Fixed	Fixed
SAFETIES			
AquaSafe (Anti-overflow / Anti-leak)	yes	yes	yes
Aquablock Total safety: High safety pipe with main water supply electric cut-off, Anti-overflow and Anti-leak	yes	yes	yes
Child safety - control panel locking	yes	yes	yes
Warning light	yes	yes (on LCD screen)	yes
CONSUMPTION / PERFORMANCE			
Water (litres)	16	16	16
Electricity (kW/h)	1,05	1,05	1,05
Cycle duration (min)	170	160	160
Electric connection	230V / 10A / 50Hz	220 - 240V / 10A / 50Hz	220 -240V / 10A / 50Hz
Power (W)	2150	2000 - 2300	2000 - 2300
DIMENSIONS			
Adjustment of the rear feet from the front	yes	-	-
Overall (HxWxD) in mm	818/595/574	890/675/660	890/675/660
Built-in dimensions (HxWxD) in mm	818-880/595/570-574	818-848/600/570-600	820-850/600/570-600
Dimensions with packaging (HxWxD) in mm	890/675/660	890/675/660	890/675/660
Net/ gross weight (kg)	44 / 46	48 / 51	51 / 53

VH625XE1: 60cm



Please refer to installation guide and actual product for full dimensions before installation.

NOTES